Good Evening Ladies & Gentlemen of the DC State Board of Education:

My name is Kerry Moore, Chairman & President of the K.B.M. Foundation Inc. Our website address is www.livingcleanandlivinggreen.org. We are a nonprofit foundation with a commitment of teaching and training students and adults about **GOING GREEN.** Our mission is to enhance health, wellness, social activity and social living.

We wish to help, teach, and trained students and adults on living cleaner and healthier with products and services that will be beneficial for generations to come. Two main areas come to mind when discussing our children in DC Schools and that is the food and beverage industry and the air & water quality as well. We wish to help and provide services, but more importantly teaching and training.

The food and beverage industries face a number of issues when it comes to producing a safe, wholesome product. Food borne pathogens such as E. coli and Salmonella have been a growing concern throughout the years. Processors are also concerned about spoilage microorganisms that shorten shelf life and cost companies millions every year in spoiled product. Industries impacted include meat, seafood, poultry, produce, baking canned foods, dairy and almost all other segments of the market. The U.S. Department of Agriculture estimates the costs associated with food borne illness to be about $5.5 to $22 billion a year. This doesn't include the billions lost every year due to spoiled product, which must be disposed of or sold as a lesser valued product.

The Environmental Protection Agency (EPA), reported that indoor air can be up to 5-10 times more polluted than outside air. EPA also reported that indoor air pollution is a major contributing factor to allergy and asthma type symptoms and one of the leading environmental health threats in America. In a classroom there are many indoor air pollutants that can cause increased allergies, eye irritation, and an increase in asthma attacks, dry throats, headaches, coughs, and a much more rapid spread of airborne diseases among the children in the classroom. Air in the normal classroom contains pollen, chalk, dust, mold spores, dust mites, and a multitude of odors. There are one in every 13 children in school that suffer from asthma.

Our solution to these serious crisis problems is to teach with hands on training, and discuss new development of the technology that is available for all of the children and adults who wish to make a change for a better world and environment. By doing this simple air quality test, many people can learn more about the science of bacteria and how to eliminate 99.99% from surfaces.

Let it stay in one(1) area for 7 days...

Indoor Air Quality Test Kit

Indoor air quality has become the number one concern in America. Knowing how your home or office's indoor air quality rates is your first step to a healthier environment for you and your family. This convenient kit contains all you need to determine the quality of the air you breathe. Just follow the simple instructions below.

Instructions:

1. Remove petri dish from bag and place on level surface.
2. Open bottle of media solution and pour into dish.
3. Leave dish open for one (1) hour.
4. After one (1) hour, place cover on dish.
5. Leave dish to incubate at room temperature for 48 hours.
6. Compare growth in dish to photos below to see what is affecting your air quality.

What is it?

Below are examples of growth that may occur in your test dishes. If your dishes show the kind of growth indicated on the right, you should consider taking steps to correct the problem for the sake of your health and the health of you family.

Bacteria.
Red spots indicate bacteria. The dish on the left shows low growth while the dish on the right shows high bacteria counts.

Mold.
White or grey, fuzzy areas indicate mold growth. The dish on the left shows low growth while the dish on the right shows excessive growth, which could lead to allergic reactions.

WARNING: Do not reopen exposed culture dishes under any circumstances! An enormous amount of organisms may be present after incubation. Opening the dish may result in extreme quantities of organisms escaping which could result in severe allergic reactions and health ramifications. ONLY AN EXPERIENCED PROFESSIONAL MICROBIOLOGIST SHOULD OPEN AN INCUBATED CULTURE DISH.

It is sometimes illegal to ship an exposed or inoculated and incubated culture dish. Place both dishes into a zip-lock bag and dispose of dishes properly.

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